

Marinated Grilled Portabella Mushroom



This is great served as a meat substitute, served with pasta or sliced and served on a big green salad

Serves 4

4 large portabella mushrooms

1T fresh basil, chopped

16oz fat~free raspberry walnut vinaigrette
salad dressing

2 garlic cloves, minced

1/4c Parmesan cheese, grated

Remove stems from mushrooms and wipe clean with damp paper towel. In large zip~lock bag, mix vinaigrette, basil and garlic. Add mushrooms to bag, seal and refrigerate up to 4 hours.

Remove mushrooms from marinade. Preheat grill to medium heat and grill mushrooms until deep grill marks appear ~ approximately 5 minutes. Flip and grill other side. Remove from heat and allow to rest a couple of minutes. Garnish with grated Parmesan cheese.

Prepare Ahead Tip

Mushrooms can be marinated up to 4 hours in refrigerator.

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